



cantina
dei colli
ripani

c'è terra e c'è vino.

'settantase77e

Produced and bottled exclusively by:
La Cantina dei Colli Ripani Soc. Coop. Ripatransone,
(AP) Italia - Product of Italy - info@colliripani.com
#cantinadeicolliripani - colliripani.com

Exclusively for hospitality and catering.

Rosso Piceno DOC Superiore

Production area

Small production zones in the "Rosso Piceno Superiore" area.

Wine varieties

Montepulciano, Sangiovese.

Vinification

Careful selection of grapes picked and collected in baskets. Long maceration of grapes with skins (20-25 days). Délestage and soft pressing. Ageing in Slavonian oak barrels for at least two years.

Organoleptic characteristics

Intense ruby red, ripe red fruits nose with vanilla hints and spicy notes. In the mouth is full-bodied, round, with balanced tannins and a long finish.



Vinification

Ideal with grilled or roasted meats.

Serving temperature

We recommend serving at 18/20°C.

For us, 1977 is an unforgettable date.
It is the year of our first vinification.

To celebrate our first bottle, we created a collection of wines designed for the hospitality and catering market: the 'settantase77e collection.

Seven wines created by seven pairs of creative talents, who told their stories in the first person through those distinctive details that make the land of Ripatransone so special.